



TAVERN

at GRAYBARN'S

MENU

COCKTAILS

\$15

- GRAYHOUND**
tito's, grapefruit, rosemary
- POLANCO MARGARITA**
espolon blanco, lime, dry curacao, agave
- AU PEAR**
espolon blanco, pear puree, lemon, honey
- SCICILIAN CLUB***
hardshore gin, blood orange, dolin bianco, citrus, egg white
- HOLIDAY MULE**
tito's, cranberry, lime, ginger beer
- LOREM IPSUM**
ruko gin, yellow chartreuse, sauternes, lemon, grapefruit
- EVENTIDE PUNCH**
rye, bergamot, barolo chinato, demerara, milk clarified
- LONELY HEARTS**
black pepper vodka, pamplemousse, lime, honey
- CAMILLO MARTINI**
broker's gin, blanco vermouth, cocchi americano, orange twist
- COFFEE OLD FASHIONED**
eagle rare, coffee gomme, orange bitters, lemon twist
- CARDAGRONI**
sazerac rye, cardamaro, campari, lemon twist
- OMG**
buffalo trace, lemon, maple, rosemary
- TAVERN HOT TODDY**
calvados, pommeau de normandie, lemon, allspice dram, honey
- ESPRESSO MARTINI**
ketel one, espresso, coffee liqueur, cane sugar
- TAVERN FLIP***
ron zacapa 23, cherry heering, dandelion root liqueur, chocolate bitters, egg yolk, nutmeg

WINES BY THE GLASS

SPARKLING

- prosecco, le contesse nv 13 / 52
 champagne, pommery apanage brut nv 28 / 112
 rose brut cremant de bourgogne, bailly lapierre nv 16 / 64
 rose champagne, marc hebrart nv 32 / 128

WHITE

- pinot grigio, bieler family 'daisy' (washington) [on tap] 14 / 42 carafe
 albarino, la val 2019 (spain) 14 / 56
 sauvignon blanc, isabelle garrault 'les grands monts' 2019 (sancerre) 18 / 72
 sauvignon blanc, craggy range single vineyard 2019 (new zealand) 16 / 64
 chardonnay, comte lafon macon villages 2019 (burgundy) 17 / 68
 chardonnay, frank family vineyards 2018 (california) 20 / 80

ROSE

- bieler family, 'sabine' vin de provence NV (france) [on tap] 14 / 42 carafe

RED

- pinot noir, benton lane 2016 (oregon) 16 / 64
 pinot noir, michel sarrazin et fils 'Maranges' 2018 (burgundy) 20 / 80
 sangiovese blend, scarpetta 'frico' (italy) [on tap] 13 / 39 carafe
 nebbiolo, cascina ballarin langhe rosso 'cino' 2017 (italy) 13 / 52
 rhone blend, marcel richaud 'à la source' 2019 (france) 13 / 52
 tempranillo, ramirez de la piscina reserva 2014 (spain) 15 / 60
 bordeaux, la tour de bessan margaux 2016 (france) 20 / 80
 super tuscan, tenuta monteti 'caburnio' 2015 (italy) 15 / 60
 cabernet sauvignon, daou vineyards 2018 (california) 18 / 72

BEER

ON TAP

- counter weight, workhorse pilsner, connecticut \$8
 new belgium fat tire amber ale, colorado \$8
 IPA of the day \$10

BOTTLE

- stella artois, belgian ale, belgium \$8
 st. pauli non alcoholic, germany \$7
 aval, cider, bretagne france \$10

CAN

- counterweight brewing co, headway IPA, connecticut \$10
 bell's brewery, two-hearted ale, american IPA, michigan \$9
 bell's brewery, official hazy IPA, michigan \$10

- TRUFFLE BURRATA** truffle toast, truffle vinaigrette, fines herbes \$26
CHARRED FENNEL crispy kale, caesar, parmesan, walnuts \$18
WINTER GREENS winter citrus, ricotta salata, mint, xo vinaigrette \$18
LITTLE GEM cashew ginger vinaigrette, jonah crab, grapefruit, avocado \$24
BEETS roasted, smoked, pickled, pistachios, basil, goat cheese \$18

- TUNA TARTARE TARTINE** spicy eggplant, tomato confit, basil, mint \$22
ROASTED OYSTERS (5) snail butter, lemon, breadcrumbs \$20
HAMACHI CRUDO jicama, lime, olive oil, togarashi, scallions \$22
CHARRED OCTOPUS tomatopolenta, olives, capers, chili flake, garlic \$24

- PRIME BEEF TARTARE** au poivre aioli, torn brioche, radish \$22
SEARED FOIE GRAS brioche, chocolate, bitter orange marmalade \$24
JAMON IBERICO 18 month aged ham, pickled vegetables, toast \$24
DENVER LAMB RIBS cucumber yogurt, coriander, lemon \$24

- CACIO E PEPE** fresh spaghettoni, pecorino romano, black pepper \$24
CAMPANELLE braised pork, fennel & greens, chili flake, lemon \$24
SPICY RIGATONI calabrian cream, tomatoes, garlic, parmesan \$24

- WHOLE BRANZINO** piri piri, lemon, white beans, sauce verte \$33
OLIVE OIL POACHED COD tomatillo salsa verde, celeriac \$33
ROASTED ORA KING SALMON mango chutney, broken rice, ponzu \$39

- CHICKEN BREAST** whipped potatoes, chanterelles, winter greens, jus \$30
CHEESEBURGER bearnaise aioli, lettuce, pickled green tomato \$26
BEEF SHORT RIB oreganatta, walnuts, olives, celery root \$45
ROASTED CAULIFLOWER mushroom conserva, barley, truffled soubise \$28
DUCK BREAST confit leg & thigh, lentils, grapes, fennel, maitake \$46
PRIME STRIP STEAK fried leeks, endive, sauce Perigourdine \$50

DESSERT

- CHOCOLATE LAYER CAKE** \$14
 chocolate buttercream,
 raspberries
- TRES LECHES CHEESECAKE**
 brown butter graham, dulce de leche,
 coconut
- PINENUT TOFFEE TART**
 white chocolate whiskey mousse
- PAVLOVA**
 lemon curd, baked meringue, berries,
 mint